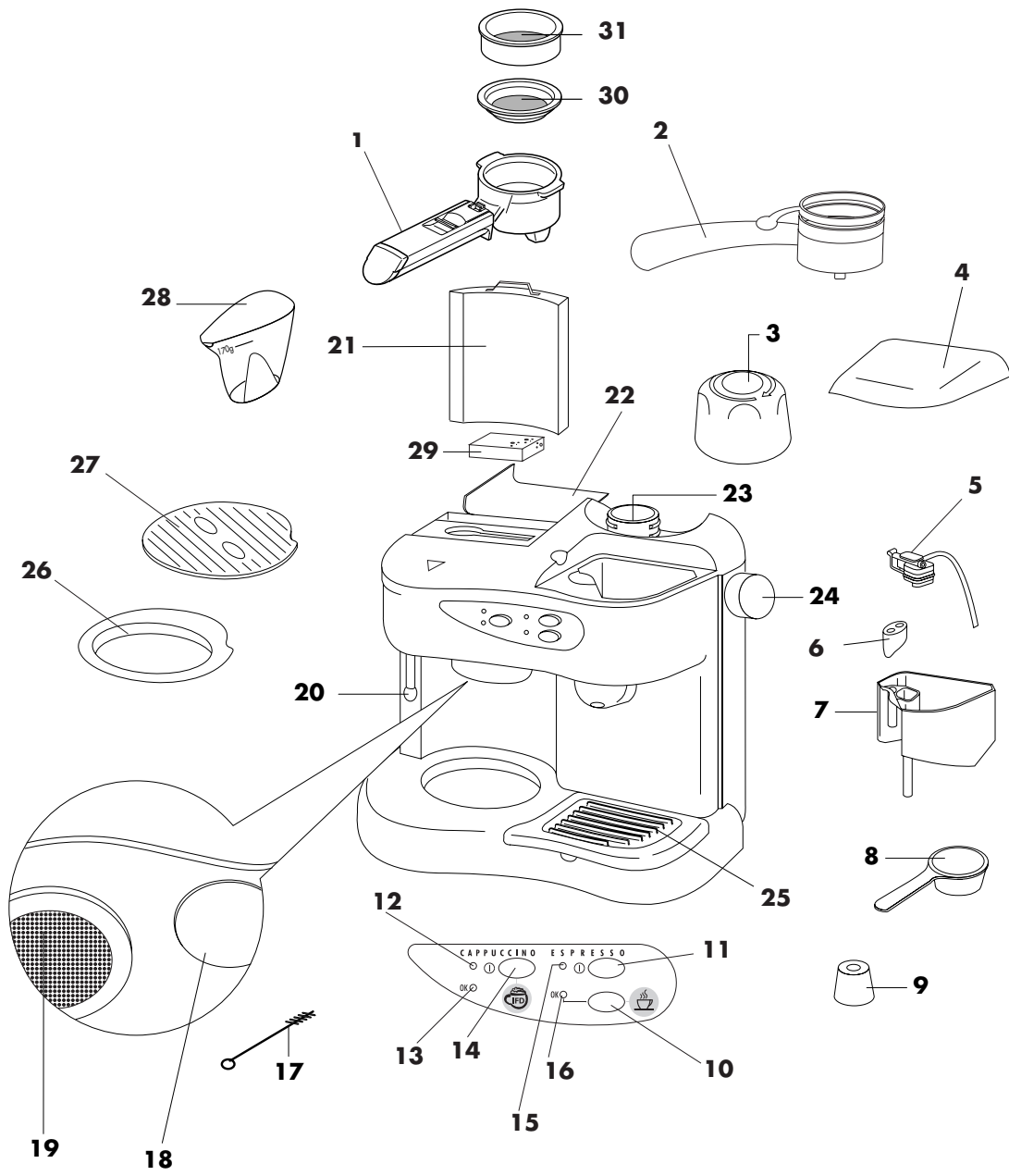
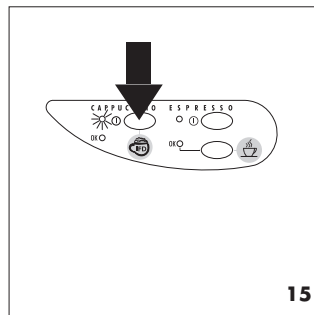
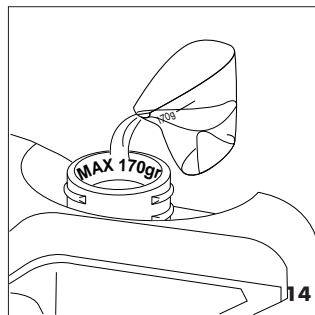
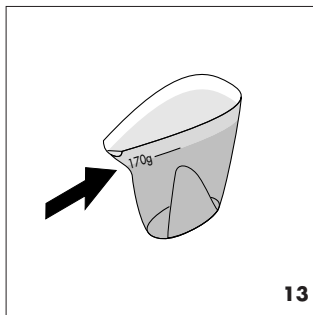
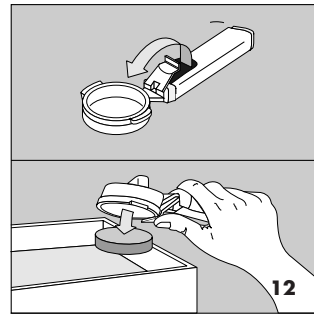
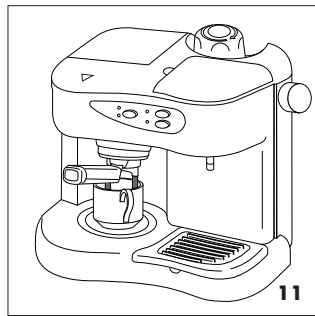
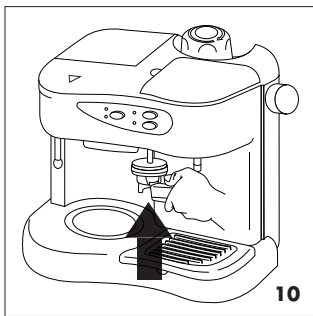
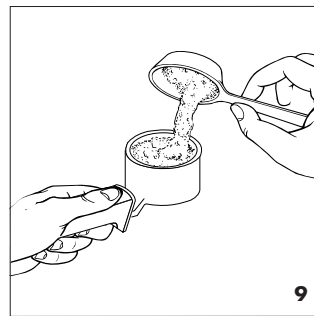
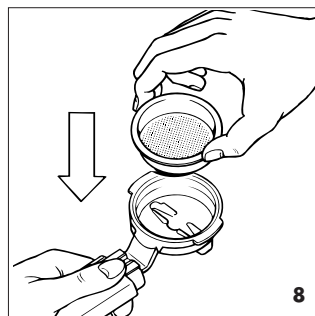
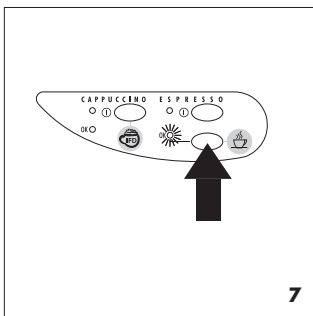
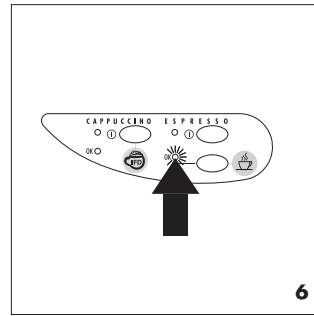
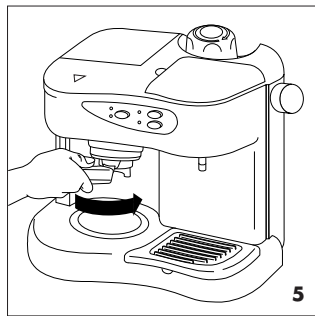
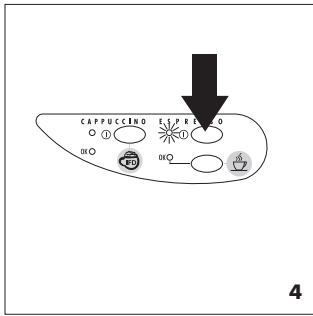
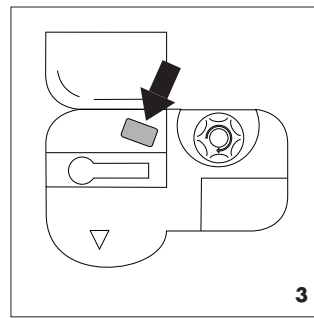
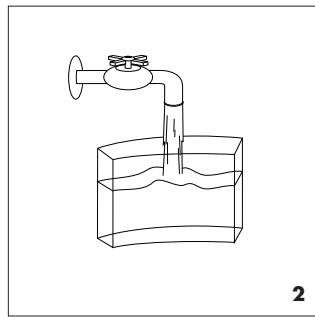
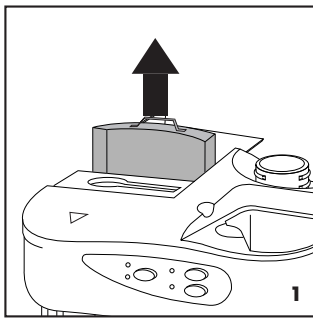


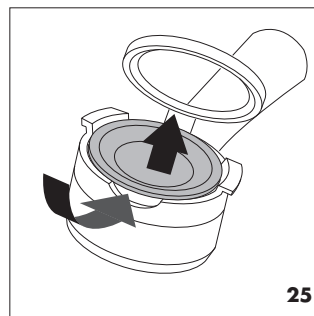
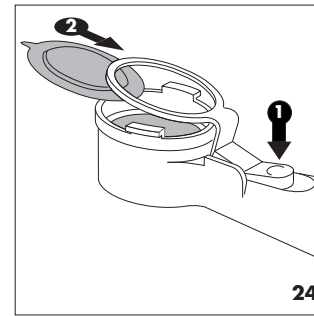
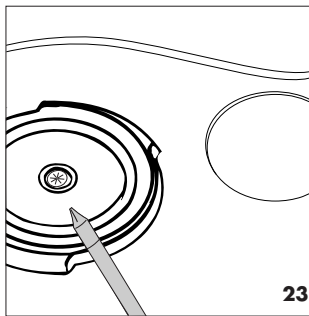
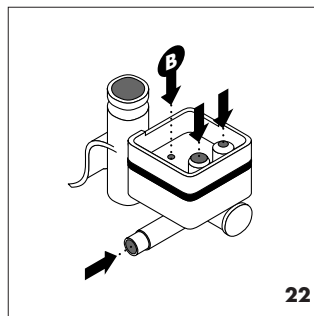
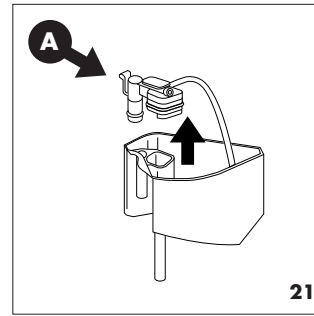
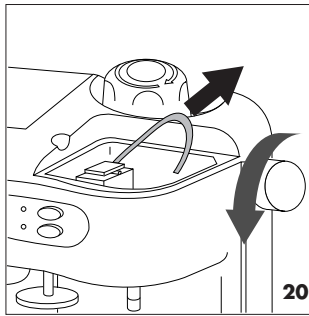
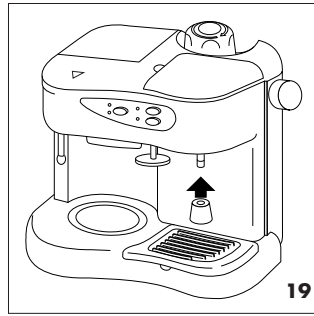
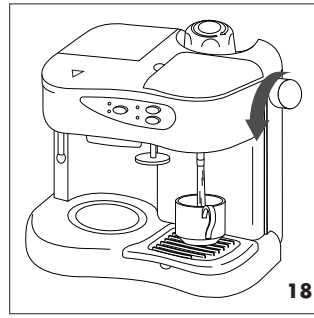
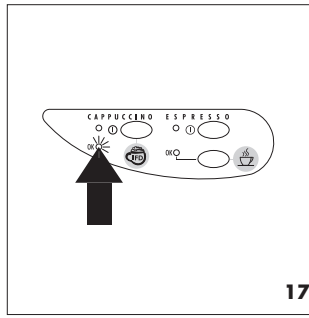
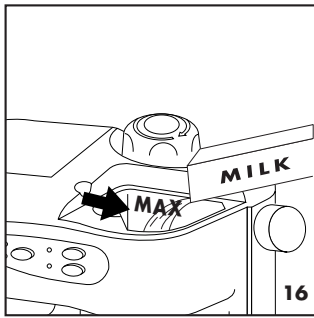
ESPRESSO/CAPPUCCINO MACHINE
MACHINE A CAFE
CAFETERA ELÉCTRICA



Owner's instructions
Mode d'emploi
Instrucciones para el uso









IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles and knobs.
- To protect against fire, electrical shock and personal injury, do not immerse cord, plug or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before fitting or taking off parts, and before cleaning the appliance.
- Do not operate with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments or spare parts not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electrical burner, or in a heated oven.
- Plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use the appliance for other than the intended use.
- DO NOT unscrew or remove boiler cap while the machine is in operation. Wait until brewing cycle is completed and all water and steam has been used up.
- Appliances with Glass Containers:
 - A. The container is designed for use with this appliance. It must never be used on a range top.
 - B. Do not set a hot container on a wet or cold surface.
 - C. Do not use a cracked container or a container having a loose or weakened handle.
 - D. Do not clean container with cleansers, steel wool pads, or other abrasive material.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEOLD USE ONLY

SHORT CORD INSTRUCTIONS

- A short power cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- Longer, detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
- If an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of the appliance. If the appliance is provided with 3- wire, grounding type cord, the extension should be a GROUNDING TYPE 3 - WIRE CORD. The longer cord should be arranged so that it will not drape over the counter-top or table top where it can be pulled on by children or tripped over.
- Your product is equipped with a polarized alternating current line plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. This is a safety feature. If you are unable to insert the plug fully into the outlet, try reversing the plug. If the plug should still fail to fit, contact your electrician to replace your obsolete outlet. Do not defeat the safety purpose of the polarized plug.

Read this instructions manual carefully before installing and using the device. Only by doing so will you be able to obtain the best results and the maximum safety of use.

DESCRIPTION OF THE DEVICE

The terminology below will be used throughout the pages that follow.

1. Filter holder for ground coffee
2. Filter holder for prefilled espresso pods (if fitted)
3. Steam boiler cap
4. Lid of milk tank
5. Frother
6. Mixer
7. Milk tank
8. Coffee measuring spoon
9. Anti-spray cover
10. Espresso delivery switch
11. Espresso on/off switch (ⓘ)
12. Steam boiler 'ON' pilot light
13. 'OK' pilot light for cappuccino coffee
14. Steam boiler on/off switch (ⓘ)
15. Pilot light - espresso boiler on
16. 'OK' pilot light for espresso coffee
17. Tube-brush
18. Tamper
19. Espresso boiler outlet
20. Removable water level window in tank for espresso coffee
21. Water tank for espresso coffee
22. Lid of water tank for espresso coffee
23. Steam boiler
24. Steam knob
25. Drip-tray (milk)
26. Drip-tray (espresso)
27. Shelf for cups
28. Water measuring container for steam boiler
29. Absorption water sponge
30. 1-cup filter
31. 2-cup filter

INSTALLATION

- Place the coffee maker on a work surface at a safe distance from taps and sinks.
- Check that the mains voltage corresponds to the voltage indicated on the coffee maker's information plaque. Only connect the device to an outlet that has a minimum delivery of 10 A and is fitted with the required ground. The manufacturer will not be held responsible for any accidents that may occur due to

the lack of grounding of the unit.

- In the event of incompatibility between the outlet and the plug of the coffee maker, have the plug replaced by a qualified electrician.
- Never install the machine in an environment that can reach a temperature less than or equal to 0°C (if the water in it freezes, the coffee maker may be damaged).

HOW TO MAKE ESPRESSO COFFEE

FILLING THE WATER TANK

Lift the lid and take out the water tank (fig. 1). Fill the tank with fresh, clean water (fig. 2). Place the tank back in its position, **pressing it lightly** so as to open the valve located on the bottom of the tank itself.

It is recommended that the tank be filled when the machine is cold. In the event of it being necessary to fill it when the machine is warm, it is most likely that while the tank is out, some water will collect in its seat. It is necessary to dry this water using the sponge, which is to be found on the bottom of the tank itself (fig. 3).

More simply, the tank can be filled without extracting it, by pouring water directly into it from a carafe.

NOTE: never operate the coffee maker without water in the tank.

The quantity of water contained in the tank may be checked by looking into the tank through the window. This allows you to add water when necessary.


PREHEATING THE COFFEE UNIT

In order to obtain coffee at the right temperature, it is suggested to preheat the machine. The best way to accomplish this is by pressing the ⓘ ESPRESSO switch (fig. 4) at least half an hour before making the coffee.

During this time, it is necessary to leave the filter holder attached to the machine. To attach the filter holder, position it under the boiler outlet with the handle towards the left (see fig. 5); push upwards and at the same time rotate the handle towards the right; **always rotate as far as it will go.** After a half hour, the coffee can then be made as described in the next section.

Alternatively, it is possible to carry out the preheating quickly by following these steps:


1. Turn on the machine by pressing the ⓘ ESPRESSO switch (fig. 4).
2. Place a cup under the boiler outlet and **make sure that the filter holder is attached to the machine.** Use the same cup in which the coffee will be served in, so that it may be preheated.
3. Wait until the "ESPRESSO OK" pilot light turns on

(fig. 6) and immediately afterwards press the coffee delivery switch  (fig. 7). Let the water exit until the "ESPRESSO OK" light goes off; then stop the delivery by pressing the coffee delivery switch again.

4. Empty the cup, wait until the "OK" pilot light comes on again and repeat the whole operation one more time.

Use the following directions to prepare the coffee:


HOW TO PREPARE ESPRESSO COFFEE WITH THE FILTER HOLDER FOR GROUND COFFEE

1. After carrying out the preheating of the machine as described in the preceding section, in order to make just one cup of espresso coffee, insert the 1-cup filter (the smaller of the two provided) into the filter holder (Fig. 8) and fill it with one level measuring spoon of ground coffee – about 7 grams (Fig.9). If you wish to prepare two cups of espresso coffee, use the 2-cup filter (the larger of the two provided) and fill it with two less-than-level measuring spoons of ground coffee (about 6+6 grams).
2. Distribute the ground coffee uniformly and press it lightly with the tamper (Fig. 10).
3. Remove any excess coffee from the filter holder rim and hook the filter holder onto the machine, as always, **rotating it as far as it will go** (fig. 5).
4. Place the cup or cups (better if preheated by rinsing them under hot water) under the spouts of the filter holder (fig. 11).
5. Make sure that the ESPRESSO OK pilot light (fig. 6) is turned on (if it is off, wait until it turns on), then press the coffee delivery switch  (fig. 7) on the machine's control panel until the desired quantity of coffee is obtained. To stop the flow, press the coffee delivery switch again.

NOTE: After having prepared the coffee it is completely normal for some water to drip from the outlet.

6. To detach the filter holder, turn the handle from right to left.

ATTENTION: to avoid squirts, never detach the filter holder while the machine is dispensing.

7. To remove the used coffee, hold the filter locked with the special lever that is built into the handle and let the coffee fall out by knocking the overturned filter holder (Fig. 12).
8. To turn off the coffee maker, press the  ESPRESSO switch (fig. 4).


HOW TO PREPARE COFFEE USING THE FILTER HOLDER FOR PREFILLED ESPRESSO PODS (IF FITTED)

1. Preheat the machine as described in the "PREHEATING THE COFFEE UNIT" section.
2. Press the filter holder button and insert the pod onto the filter (fig. 24).

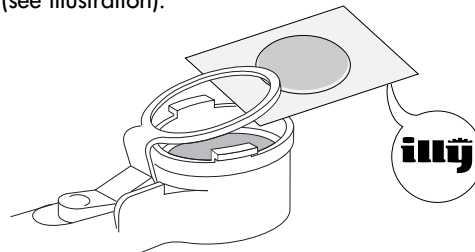
NOTE: Use pods which conform to the ESE standard: this will be indicated on the packaging by the following symbol:



The ESE standard is a system accepted by the leading manufacturers, and allows espresso coffee to be prepared simply and without mess.


3. Hook the filter holder onto the machine, as always rotating it all the way (fig. 5).
4. Proceed as in points 4, 5 and 6 of the preceding paragraph.
5. In order to remove the pod, press the filter holder button and take it out.
6. To turn off the coffee maker, press the  ESPRESSO switch (fig. 4).

If you use "illycaffè" coffee pods in your espresso machine, use the special filter holder; insert the coffee pod ensuring the **name 'illy' is facing down** and the long side of the pod is **parallel to the handle** (see illustration).



HOW TO MAKE CAPPUCCINO COFFEE

FILLING THE STEAM BOILER

- Unscrew the boiler cap by turning it in an anti-clockwise direction.
- Fill the water measuring device up to the 170 gram (6 oz.) line (fig. 13).
- **Slowly** pour the water into the boiler (fig. 14), first making sure that the  CAPPUCCINO switch is turned off and the **steam knob is closed**. When the boiler is full, it holds enough water to make 15 to 20 cappuccinos.
- Close the boiler cap by turning it in a clockwise direction.

NOTE: for safety reasons, when the boiler is hot, it is

not possible to remove the cap because the threads do not grip. Therefore, to fill the boiler, it is necessary either to wait until all the water in it is used up or until the boiler has cooled.

ATTENTION: it is recommended that the boiler be filled when cold and that the measuring container provided be used. If the boiler is filled while hot (for example, if the water runs out while making a cappuccino), it is recommended that only the contents of one measuring container be used. NEVER TRY TO FILL THE HOT BOILER UP TO THE MAXIMUM 170 GRAMS (6 oz.) marked on the boiler itself (fig. 14); this is done, the machine will not froth the milk properly on the next attempt.

HOW TO PREPARE A CAPPUCCINO

- Before making the coffee, **make sure that the steam knob is closed**, then press the ① CAPPUCCINO switch (fig. 15) so as to allow the steam boiler to preheat.
- Prepare the espresso coffees as described in the HOW TO PREPARE ESPRESSO COFFEE section. Don't forget to use sufficiently large cups.
- Pour the milk into the milk tank (fig. 16). **The milk must be neither boiled nor warm.**

NOTE: We suggest you used semi-skimmed milk at refrigerated temperature.

When the tank has been filled up to the MAX line, you can make 2 or 3 cappuccinos. **Never fill the tank over the little notch that is located just above the MAX sign (fig. 16); if the tank is too full, the milk may continue to drip from the tube after the cappuccino has been made.**

- Before starting delivery of the milk, **always wait until the 'CAPPUCCINO OK' pilot light** (fig. 17) comes on. This light indicates that the ideal temperature has been reached for foaming the milk.

TIP: if starting with a cold boiler, in order to obtain a warmer milk, wait until the 'OK' pilot light comes on twice in a row (about 5 minutes).

- Place the cup containing coffee under the tube of the milk tank, check that the internal clamp of the milk tank is secured, then turn the steam knob in an anti clockwise direction **at least one full rotation** (fig. 18). The foamed milk will start coming out from the tube of the milk tank. When using small size cups, **in order to avoid squirts of milk** it is necessary to insert the anti spray cap onto the tube of the milk tank (fig. 19).
- Fill the cup with the desired quantity of foamed milk. To stop the flow of milk, turn the steam knob in a clockwise direction until closed. **In order to ensure**

that the milk froths correctly, always wait (between making one cappuccino and the next) until the CAPPUCCINO OK pilot light comes on.

TIP: to achieve a perfect cappuccino, the following proportions are recommended: 1/3 coffee and 2/3 foamed milk.

- Once the last cappuccino has been prepared, before turning off the coffee maker, lift the suction tube of the tank above the level of any remaining milk (as indicated in fig. 20), let the steam come out for a few seconds, then close the knob with the tube thus extracted. FOR HYGIENIC REASONS, IT IS RECOMMENDED THAT THIS OPERATION ALWAYS BE CARRIED OUT SO AS TO PREVENT THE MILK FROM STAGNATING IN THE CIRCUITS OF THE COFFEE MAKER.
- Lastly, to prevent the milk from solidifying, it is necessary to wash the milk tank immediately, as described below in the "Cleaning the milk foamer and tank" section.

ATTENTION: the first time that the machine is used, it is necessary to wash all the accessories and internal circuits as follows:

1. For the espresso boiler: make at least five coffees without using any ground coffee (following the directions given in the HOW TO PREPARE ESPRESSO COFFEE).

2. For the steam boiler: fill it with a water measuring container, close the cap and press the ① CAPPUCCINO button. After 5 minutes, turn the knob and let steam come out until completely empty (this should take about 15 minutes).

CLEANING AND MAINTENANCE

Before carrying out any cleaning or maintenance operations, turn off the machine, take out the plug from the mains and let the device cool down.

CLEANING THE MILK-FOAMER

The milk foamer must be cleaned **immediately** after every use. Proceed as follows:

- Remove the milk tank by pressing the hook and simultaneously pulling upwards. Wash it with warm water. To facilitate the cleaning of the milk tank tube, it is possible to use the tube brush provided.
- Remove the red-coloured foamer by pressing on the clamp (A) and simultaneously pulling upwards (fig. 21). Remove the rubber mixer, wash and clean it with hot water, especially the four holes shown in figure 22 (use a needle to clean these). Make sure

that the hole marked by the B arrow is not plugged.

- Once clean, all the parts must be re-assembled in the correct manner. In particular, make sure that the rubber mixer is inserted all the way in and that the red coloured foamer is inserted until a click is heard.

If this cleaning is not carried out after every use, the milk foamer may not work properly, the milk may not be aspirated or the milk may drip from the milk tank tube.

CLEANING THE FILTER HOLDER FOR PODS

Every so often, the filter holder for pods should be cleaned, as follows:

- press the filter holder button and remove the filter, as indicated in fig. 25.
- check that the pinholes of the filter are not plugged. If necessary, clean it carefully with hot water, scrubbing it with an abrasive pad.
- clean the inside of the filter holder and the rubber gasket;
- replace the filter.

Never wash the filter holder in the dishwasher.

CLEANING THE ESPRESSO BOILER OUTLET

At least once a year, it is necessary to clean the outlet of the espresso boiler in the following manner:



- check that the coffee machine is not warm and the plug is detached from the mains;
- using a screwdriver, unscrew the screw that holds the outlet of the espresso boiler (fig. 23);
- using a moist cloth, clean the area of the boiler where the outlet was positioned;
- brush the outlet with a little dish washing liquid until all the pinholes are clean;
- rinse the outlet under the tap, still scrubbing it;
- replace the outlet of the espresso boiler.

OTHER CLEANING OPERATIONS

1. Do not use solvents or detergents in cleaning the coffee maker. It is enough to use a soft, moist cloth.
2. Extract the drip-trays, empty them and wash them periodically.
3. Clean the water tank for espresso coffee.
4. Never immerse the coffee maker in water, not even when cleaning it. It is an electrical appliance.

DECALCIFICATION

It is advisable to clean the calcium from the machine every 200 cups of coffee. It is recommended that specific (store-bought) products for decalcification of espresso coffee machines be used. If such products are not available, it is possible to proceed as follows:

1. Fill the tank with water using 1 liter of water;
2. Dissolve 2 spoonfuls (about 30 grams) of citric acid in the water (citric acid may be found in a pharmacy);
3. Press the  ESPRESSO switch and wait until the 'OK' pilot light comes on;
4. Check that the filter holder is not attached and place a container under the outlet of the machine;
5. Press the coffee delivery switch  and allow half the water in the tank to flow out. Then stop the flow by pressing the switch again;
6. Allow the solution to act for about 15 minutes, then start up the flow again until the tank is completely empty;
7. To eliminate the remains of the solution and of the calcium, rinse the tank well, fill it with clean water and replace it in its seat. Press the coffee delivery switch;
8. Wait until the tank is empty;
9. Press the switch again and repeat operations 7 and 8 one more time.

Repairs for malfunctioning caused by problems of calcium build-up are not covered by the guarantee if the decalcification described above is not carried out regularly.

PROBLEM	PROBABLE CAUSES	SOLUTION
Espresso coffee no longer comes out.	<ul style="list-style-type: none"> • Lack of water in the tank. • The holes in the filter holder spouts are plugged. • The outlet of the espresso boiler is plugged. • The tank is badly inserted and the valve at its bottom is not open. 	<ul style="list-style-type: none"> • Fill the water tank. • Clean the holes in the filter holder. • Clean as indicated in the "Cleaning the espresso boiler outlet" section. • Press the tank lightly so as to open the valve at its bottom.
Espresso coffee drips from the edges of the filter holder, instead of from its holes.	<ul style="list-style-type: none"> • The filter holder is badly inserted. • The gasket of the espresso boiler has lost elasticity. • The holes in the filter holder spouts are plugged. 	<ul style="list-style-type: none"> • Hook the filter holder on correctly and turn it all the way. • Have the espresso boiler gasket replaced at an authorized service center • Clean the holes in the spouts.
The espresso coffee is cold.	<ul style="list-style-type: none"> • The 'OK' pilot light was not on when the coffee delivery switch was pressed. • The preheating was not carried out. • The cups were not preheated. 	<ul style="list-style-type: none"> • Wait until the ESPRESSO OK pilot light comes on. • Carry out the preheating as indicated in the "Preheating the coffee unit" section. • Preheat the cups by rinsing them in hot water.
The pump is too noisy.	<ul style="list-style-type: none"> • The water tank is empty. • The tank is inserted incorrectly and the valve at its bottom is not open. 	<ul style="list-style-type: none"> • Fill the tank. • Press the tank lightly so as to open the valve at its bottom.
The espresso crema is light coloured (the coffee comes out quickly from the spout).	<ul style="list-style-type: none"> • The ground coffee has not been pressed enough against tamper. • The quantity of ground coffee is scarce. • The coffee is not ground finely enough. 	<ul style="list-style-type: none"> • Press the ground coffee down more. • Increase the quantity of coffee. • Only use coffee specifically ground for espresso coffee machines.
The espresso crema is dark (the coffee comes out slowly from the spout).	<ul style="list-style-type: none"> • The ground coffee is too tightly pressed against tamper. • The quantity of ground coffee is too much. • The espresso boiler outlet is plugged. • The coffee is too finely ground. 	<ul style="list-style-type: none"> • Press the coffee less. • Decrease the quantity of ground coffee. • Clean the outlet as described in the "Cleaning the espresso boiler outlet" section. • Only use coffee specifically ground for espresso coffee machines.
The coffee has an acidic taste.	<ul style="list-style-type: none"> • The unit was not sufficiently rinsed after the decalcification procedure. 	<ul style="list-style-type: none"> • Rinse the unit as described in the "Decalcification" section.
The milk does not form foam when making a cappuccino.	<ul style="list-style-type: none"> • The milk is not cold enough. • The cappuccino maker is dirty. 	<ul style="list-style-type: none"> • Always use milk at refrigerator temperature. • Carefully clean the pinholes in the cappuccino maker, in particular the hole marked by the letter B in figure 22.
The milk continues to come out from the milk tank even if the steam knob is closed.	<ul style="list-style-type: none"> • The cappuccino maker is dirty. 	<ul style="list-style-type: none"> • Carefully clean the pinholes in the cappuccino maker, in particular the hole marked by the letter B in figure 22.



Limited Warranty

What Does This Warranty Cover? We warrant each Espresso Coffee Machine to be free from defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centers, of any defective part or parts there of other than parts damaged in transit, which shall be returned to us, transportation prepaid. This warranty shall apply only if the Espresso Coffee Machine is used in accordance with the factory directions which accompany it.

How Long Does The Coverage Last? This warranty runs for one year from the date of delivery and applies only to the original purchaser.

What Does This Warranty Not Cover? This warranty does not cover defects or damage of the Espresso Coffee Machine which result from repairs or alterations to the machine outside our factory or authorized service centers, nor shall it apply to any Espresso Coffee Machine which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damages resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

How Do You Get Service? If repairs become necessary or spare parts are needed, please write to:

De'Longhi America Inc.

Park 80 West Plaza One, 4th floor
Saddle Brook NJ 07663
or call Service Tel. No 1-800-322-3848

or visit our internet site:
www.delonghiusa.com

The above warranty is in lieu of all other express warranties and representations; All implied warranties are limited to the applicable warranty period set forth above. This limitation does apply if you enter into an extended warranty with De'Longhi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions connection with the sale or use of its Espresso Coffee Machine.

How Does State Law Apply? This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



GARANTIE

Nous garantissons que tous les APPAREILS ELECTRIQUES DE' LONGHI sont exempts de tout défaut de matériaux et de manufacture. Notre obligation sous cette garantie est limitée au remplacement ou à la réparation gratuite dans notre usine de toutes les pièces défectueuses autre que les pièces endommagées durant le transport, qui nous seront retournées - transport pré-payé - en dedans d'un an après la livraison à l'acheteur - utilisateur. Cette garantie ne sera applicable que si l'appareil a été utilisé selon les instructions du fabricant qui accompagnent l'appareil, et sur courant alternatif (AC). Cette garantie remplace toutes les autres garanties et représentations, exprimées ou impliquées, et toute autre obligation ou responsabilité de notre part. Nous n'autorisons aucune autre personne ou compagnie à assumer pour nous une quelconque responsabilité en relation avec la vente ou l'utilisation de nos appareils.

Cette garantie ne s'appliquera ni aux appareils qui seront réparés ou endommagés hors de notre usine, ni aux appareils qui auront été sujets à une mauvaise utilisation, à une négligence ou à un accident.

Si des réparations ou des pièces de rechange sont nécessaires, vous êtes priés d'écrire à:

De'Longhi America Inc.

Park 80 West Plaza One, 4th floor
Saddle Brook NJ 07663
Tel. No 1-800-322-3848

ou bien contacter notre site Internet:
www.delonghiusa.com